CONGRATULATIONS!

You are the owner of a sinbo Breadmaker.

Please read all of the instructions in this manual carefully before you begin to use this appliance. Proper care, usage and maintenance will ensure the long life of this appliance and its trouble-free operation. Save these instructions and refer to them often for cleaning and care tips.

SPECIAL CORD SET INSTRUCTIONS

1. A short power supply cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
2. An extension cord may be purchased and used if care is exercised in its use.
3. If an extension cord is used, the marked electrical rating of the extension cord must be at least 10 amps and 120 volts. The resulting extended cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

   This appliance has a polarized plug *(one blade is wider than the other)*. To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

THIS BREADMAKER IS FOR HOUSEHOLD USE ONLY

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IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS, PRODUCT LABELS AND WARNINGS BEFORE USING THE BREADMAKER.

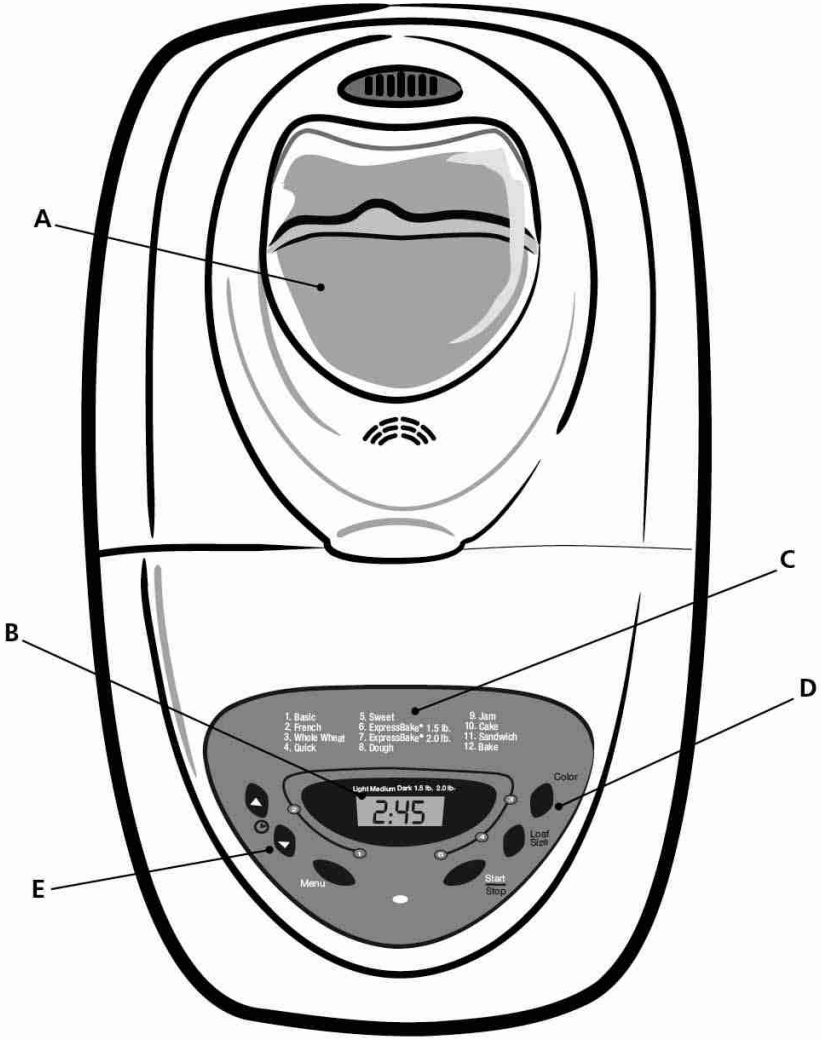
When using electrical appliances, to reduce the risk of fire, electric shock, and/or injury to persons, basic safety precautions should always be followed, including the following:

- ❑ Do not touch hot surfaces. Always use oven mitts when handling hot materials, and allow metal parts to cool before cleaning. Allow the breadmaker to cool thoroughly before putting in or taking off parts.
- ❑ When unit is not in use and before cleaning, unplug the breadmaker from wall outlet.
- ❑ To protect against risk of electrical shock, do not immerse the appliance or plugs in water or other liquids.
- ❑ Close supervision is always necessary when this or any appliance is used by or near children, or incapacitated persons.
- ❑ Do not allow anything to rest on the power cord. Do not plug in cord where people may walk or trip on it.
- ❑ Do not operate this or any appliance with a frayed or damaged cord or plug, after the appliance malfunctions, is dropped or has been damaged in any manner. Take appliance to the nearest Authorized Service Facility for examination, repair or electrical or mechanical adjustment.
- ❑ Do not let the cord dangle over the edge of a table or counter or touch hot surfaces. Do not place on an unsteady or cloth-covered surface.

- ❑ Avoid contact with moving parts.
- ❑ Do not use attachments not recommended by sinbo; they may cause fire, electric shock or injury.
- ❑ Do not use outdoors or for commercial purposes.
- ❑ Do not place the appliance near a hot gas or electric burner, or in a heated oven.
- ❑ To unplug, press the "STOP" button, grip plug and pull from wall outlet. Never pull on the cord.
- ❑ Electrical Power: If electric circuit is overloaded with other appliances, your breadmaker may not operate properly. The breadmaker should be operated on a separate electrical circuit from other operating appliances.

SAVE THESE INSTRUCTIONS

Features of Your Breadmaker



A. Large viewing window to monitor the progress of your baking

B. Easy-to-read LCD digital display

C. 12 baking functions for a larger baking variety

D. 3 shade selections for baking crust to your preference

E. 13-Hour programmable delay bake for convenient baking any time

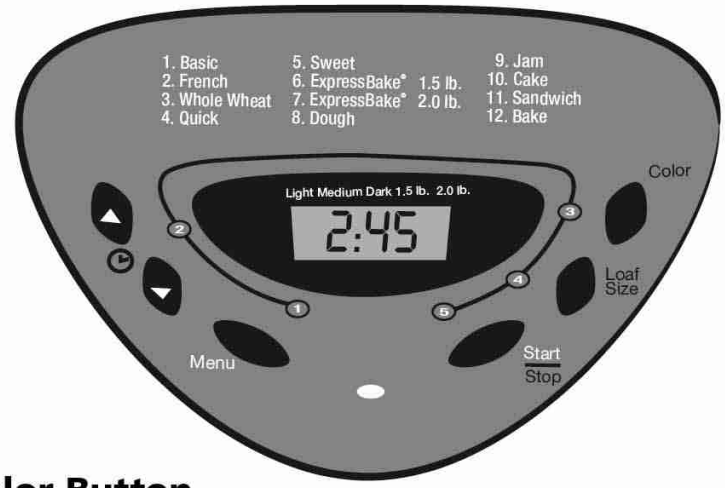
Dishwasher-safe, non-stick bread pan and kneading blade for easy cleaning – *(inside the unit)*

Overview of Breadmaker Features

1 Menu

Press this button to select the kind of bread you want to make.

Each time you press the button you will hear a beep. The display shows a number for each setting. For example, Basic is 1, French is 2, Whole Wheat is 3, etc.



2 Color Button

The Color button allows you to choose how light or dark to make the crust of the bread. Each time you press the Color button the display will change as follows:

L-Light = **L**

P-Medium = **P**

H-Dark = **H**

In addition, the display will show the cycle number before the color setting. For example, the Basic with a Medium crust reads "1P." Or the French bread setting with a dark crust reads "2H."

3 Display

The Display shows the following settings:

- The number of the bread setting cycle
- The color setting
- The time remaining while your bread is kneading or baking

Once you press the "Start/Stop" button to begin, the display will show the remaining time until your bread is baked. When the display reads "0:00" the bread is baked.

4 Timer Set Buttons

Press these buttons to delay the time for your breadmaker to start. For example, you can time your bread to be ready for dinner, or to bake while you are sleeping. You may delay up to 13 hours.

5 Start/Stop Button

Press this button to start and stop your breadmaker or begin countdown for delayed baking bread.

IMPORTANT: Do not press "Stop" when making bread because this will cancel the entire cycle and you will need to start from scratch.

Breadmaker Settings

Your breadmaker can bake almost any kind of bread.
The recipes we provided clearly show you which setting you should use.

1. **Basic (Time: 3 hours)**
2. **French (Time: 3 hours, 50 minutes)**
3. **Whole Wheat (Time: 3 hours, 40 minutes)**
4. **Quick (Time: 1 hour, 43 minutes)**
5. **Sweet (Time: 2 hours, 50 minutes)**
6. **ExpressBake® 1.5-lb. (Time: 58 minutes)**
7. **ExpressBake® 2.0-lb. (Time: 58 minutes)**
8. **Dough (Time: 1 hour, 30 minutes)**
9. **Jam (Time: 1 hour, 5 minutes)**
10. **Cake (Time: 2 hours, 50 minutes)**
11. **Sandwich (Time: 3 hours)**
12. **Bake (Time: 1 hour)**

1 Basic

This setting is probably used more than any other because it gives you the best results with just about any recipe.

2 French

Use this setting for making French breads. French bread takes longer to knead, rise and bake, providing a heartier crust.

3 Whole Wheat

The whole wheat setting offers a longer rise time for breads that contain more then 50% whole wheat flour.

4 Quick

Use this setting for recipes that contain baking powder or baking soda rather than yeast to make bread or cake rise; only specially designed recipes are to be used for this setting.

5 Sweet

The sweet setting is for baking breads with high amounts of sugar, fats and proteins, all of which tend to increase browning.

6 ExpressBake® *(1.5-lb.)*

Use this setting for baking bread in under 1 hour; this setting will only bake 1.5-lb. size loaves.

7 ExpressBake® *(2.0-lb.)*

Use this setting to quickly bake 2.0-lb. size loaves.

8 Dough

This setting lets you prepare dough for rolls, specialty breads, pizza, etc., which you shape by hand, allow to rise, then bake in a conventional oven.

9 Jam

This setting makes jam from fresh fruit.

10 Cake

Use this setting for making cakes.

11 Sandwich

This setting lets you prepare bread for sandwiches.

12 Bake

This setting is for baking dough that you may have prepared without using the previous settings.

IMPORTANT: Use the "Timer" button to delay the baking of your bread. You may delay the start time up to 13 hours.

IMPORTANT: Press the "Start/Stop" button and your machine will start making bread. If delay bake is selected, the remaining time will count down in one-minute increments.

IMPORTANT: The breadmaker has an automatic "keep warm" setting that will keep your bread warm for up to one hour. To turn warmer off, press the "Start/Stop" button and hold until you hear a beep. We recommend removing the bread from the breadmaker right away to preserve its freshness.

IMPORTANT: Do NOT press the "Start/Stop" button while the breadmaker is making bread. This will cause the machine to turn off and you will need to start over again, from scratch.

CAUTION: The breadmaker is very hot. Do not handle the machine while it is operating. Do NOT lift the lid while the breadmaker is baking bread.

Breadmaker Stages

It's fun to watch your bread being made through the viewing window. For the basic cycle, you can expect the following things to happen as the timer counts down to zero.

At 3:00	**The dough is kneaded for the first time. (10 minutes)**
At 2:50	**The dough begins to rise. (20 minutes)**
At 2:30	**The dough is kneaded for the second time. (15 minutes)**
At 2:15	**The dough continues to rise. (20 minutes)**
At 1:55	**The dough is "punched down." (30 seconds)**
At 1:55	**The dough rises for the final time. (55 minutes)**
At 1:00	**The bread begins to bake. (50 minutes)**
At 0:00	**The bread is finished.**

CAUTION: Do not put your face near the lid when you open the breadmaker. Hot steam may escape that could burn you.

Getting Started

1 Place the breadmaker on a counter where the plug will reach an outlet. DO NOT yet plug the machine into the wall outlet. You will be shown later when to do this.

Make sure you can open the breadmaker top without hitting the top of kitchen cabinets.

2 Open the lid and remove the baking pan. To do this, simply grasp the handle of the pan and twist out. Use a gentle, non-abrasive soap and wash, rinse and dry the pan thoroughly.

3 Attach the kneading blade to the baking pan, as shown. You will find the kneading blade in a small plastic wrap attached to the power cord.

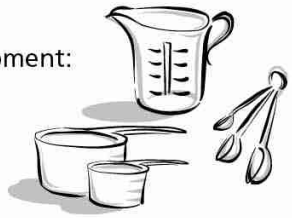
4 Set the pan aside. Do not yet place the pan into the breadmaker.

You're ready to start!

Let's Bake Bread

The simplest way to learn how to bake bread is to follow a basic recipe. The following recipe is easy and the bread is delicious.

Before You Begin:



- Be sure to start with fresh ingredients.
- Be sure to have the following measuring equipment:
  - — Liquid measuring cup
  - — Dry measuring cups
  - — Measuring spoons
- You will need the following ingredients:
  - — Water
  - — Salt
  - — Butter/Margarine

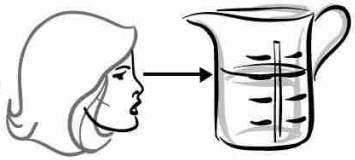
Bread flour is specifically formulated and is preferred for electric bread machines.

- — "Non-fat dry milk powder"
- — Sugar
- — Active, bread machine yeast

Measuring

The most important secret of making bread: "Exact measurements." That's the key to successfully baking bread. "Exact measurements."

With wet ingredients, use ONLY measuring cups with the cups/ounces marked clearly on the side. After filling the measuring cup, place it on a flat surface and view it at eye level to make sure the amount of liquid is exact. Then, double check.



With dry ingredients, use a spoon to place ingredients into the measuring cup then "level off" the measurement with the back of a knife or spatula to make sure the measurement is exact. Another helpful tip is to never use the cup to scoop the ingredients *(for example, flour)*. By scooping, you could add up to one Tbsp. of extra ingredients. Fill the measuring cup with a spoon before leveling off.

The SECOND most important secret of making bread:
Add ingredients into the bread pan in the exact order given in the recipe.
This means:
— FIRST, liquid ingredients
— SECOND, dry ingredients
— LAST, yeast

Also, make sure ingredients are at room temperature, unless otherwise noted *(that is, between 75°–85°F or 24°–30°C)*. Temperatures too cool or too high can affect the way the bread rises and bakes.

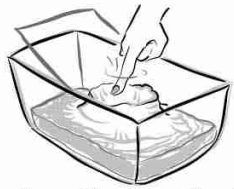
Last, it's a good idea to start with fresh ingredients *(especially fresh flour and yeast)*.

Now, let's try a simple (but really good) recipe.

Homestyle White Bread 1.5-Pound Loaf

1 cup + 2 Tbsp. water *(75°–85°F or 24°–30°C)*
1 Tbsp. butter or margarine, softened
2 Tbsp. sugar
1 Tbsp. non-fat dry milk powder
1-1/2 tsp. salt
3 cups bread flour
2-1/2 tsp. bread machine yeast

1. Attach the kneading blade in the bread pan.
2. Place ingredients into the bread pan in the following order: water, butter or margarine, sugar, milk powder, salt and flour.
3. With finger, make a small indentation on one side of the flour. Add yeast to indentation, making sure it does not come into contact with the liquid ingredients.



4. Carefully insert bread pan into breadmaker and gently close the lid.
5. Plug the power cord into a wall outlet.

6 Press the Menu button until the "Basic" program is selected.

7 Press the Color button for the desired crust color.

Depending on the crust color you select, the display will read as follows:

Light: **L** Medium: **P** Dark: **H**

Press the "Color" button until "P" (medium) appears in the display window.

8 Press the Loaf button to select the desired size loaf *(1.5-pound or 2.0-pound loaf)*.

9 Press the Start button.

10 When the baking cycle is complete, press the stop button.

11 Open the lid and while using oven mitts, firmly grasp the bread pan handle and gently pull the pan straight up and out of the machine.

CAUTION: The breadmaker and pan may be very hot! Always handle with care.

12 Unplug the breadmaker and let bread cool before removing from baking pan.

13 After the breadmaker and bread pan has cooled down

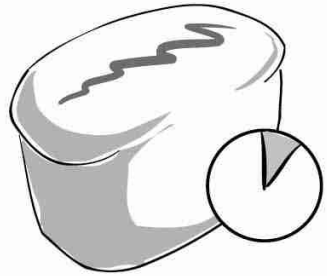
14 Use non-stick spatula to gently loosen the sides of the bread from the pan.

15 Turn bread pan upside down onto a wire cooling rack or clean cooking surface and gently shake until bread falls out onto rack.

16 Turn bread right side up and cool for about 20 minutes before slicing.

IMPORTANT: After a baking cycle, the breadmaker will not operate until it has cooled down.

ExpressBake® Setting: Making Bread In Under 1 Hour



Your sinbo breadmaker can bake great bread in under 1 hour. This is called the "ExpressBake®" setting. ExpressBake® loaves are a little different from loaves baked on other settings.

ExpressBake® Settings:

- These settings can bake bread in 58 minutes. The bread is a little more dense in texture with this setting.
- The ExpressBake® 1.5-lb. setting will only make a 1.5-lb. loaf.
- The ExpressBake® 2.0-lb. setting will only make a 2.0-lb. loaf.

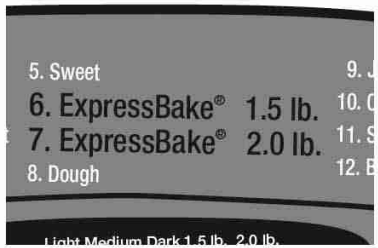
There are a few things you should know about the ExpressBake® settings that are different than the other settings.

- ExpressBake® breads tend to have a darker, thicker crust than other kinds of bread. Sometimes there will be a crack in the top of the crust. This is because baking is done at higher temperatures. They also tend to be shorter, denser loaves.
- You CANNOT use the Delay Timer for the ExpressBake® settings. This would cool the liquid ingredients and affect the way that the bread rises.
- You CANNOT use the "Color" option for ExpressBake® breads.
- DO NOT open the cover while making ExpressBake® breads.
- If the loaf is hard to remove from the pan, let it sit for about 5 minutes to cool. Gently shake the bread out of the pan and wait for 15 minutes before slicing.
- If you wish to bake another loaf of bread, you must let the breadmaker cool for 20 minutes with the cover open.
- YOU CAN use standard bread mixes for ExpressBake® breads, but the results may not be as good as the results when using the recipe within this booklet.

ExpressBake® Setting Tips and Hints

Yeast

Always use a fast-rising yeast. DO NOT use active dry yeast for ExpressBake® settings because the loaves will be much shorter when baked.



Liquids

Always use hot water in the range of 115°–125°F/46°–52°C. You must use a cooking thermometer to gauge the temperature; hotter water can kill the yeast while cooler water may not activate it.

Salt

As a rule, you should use LESS salt for ExpressBake® breads. Less salt provides you with a higher loaf. Make sure to follow the recipe suggestions in this booklet for best results.

Other Ingredients

Make sure all other ingredients *(like flour, sugar, dry milk, butter, etc.)* are at room temperature.

Always use bread flour for the ExpressBake® settings.

Things You May Need to Buy

- You should only use "Bread Machine" flour for the ExpressBake® recipes.
- You may need a cooking thermometer to measure the temperature of the water you use in these recipes. You should only use hot water *(between 115°F and 125°F or 46°C and 52°C)* for ExpressBake® recipes.

Although baking ExpressBake® bread is a little different, the results and convenience are well worth it.

The following recipe is a great one to try for your first ExpressBake® loaf.

ExpressBake® Traditional-Style White Bread 1.5-Pound Loaf

1 cup and 2 tablespoons (9 ounces total) of hot water *(115°–125°F or 46°–52°C)*

2 tablespoons canola or vegetable oil

2 tablespoons sugar

1 teaspoon salt

3 cups bread machine flour

5 teaspoons bread machine yeast

1. Attach the kneading blade in the bread pan.
2. Place ingredients into the bread pan in the following order: water, oil, sugar, salt and flour.
3. With finger, make a small indentation on one side of the flour. Add yeast to indentation, making sure it does not come into contact with the liquid ingredients.

4. Carefully insert bread pan into breadmaker and gently close the lid.
5. Plug the power cord into a wall outlet.
6. Press the Menu button until the "ExpressBake®" program is selected.
7. Press the Start button.
8. When the baking cycle is complete, press the stop button.

9 Open the lid and while using oven mitts, firmly grasp the bread pan handle and gently pull the pan straight up and out of the machine.

CAUTION: The breadmaker and pan may be very hot! Always handle with care.

10 Unplug the breadmaker and let bread cool before removing from baking pan.

11 If necessary, use non-stick spatula to gently loosen the sides of the bread from the pan.

12 Turn bread pan upside down onto a wire cooling rack or clean cooking surface and gently shake until bread falls out onto rack.

13 Turn bread right side up and cool for about 20 minutes before slicing.

CAUTION: Do NOT raise the lid when using the ExpressBake® setting. Doing so can affect the rising of the dough. The breadmaker is very hot, right from the beginning of the cycle. Do not handle the machine while it's operating.

IMPORTANT: Do NOT press the "Start/Stop" button while the breadmaker is making bread. This will cause the machine will turn off and you will need to start over again, from scratch.

After the ExpressBake® Bread Is Baked

CAUTION: Do not put your face near the lid when you open the breadmaker. Hot steam may escape that could burn you.

IMPORTANT: The breadmaker has an automatic "keep warm" setting that will keep your bread warm for up to 1 hour. However, we recommend removing the bread from the machine right away to preserve its freshness.

Using the Delay Timer

You can delay the time your breadmaker starts to have fresh bread ready when you get up in the morning or when you come from work.

We recommend that before you use the Delay Timer, you try out a few recipes. Use recipes that have produced good results for you in the past.

IMPORTANT: You cannot use the Delay Timer for ExpressBake® settings *(bread in under 1 hour)*. Before using the Delay Timer:

1 Add all recipe ingredients to the bread pan.

2 Select the correct setting for the kind of bread you are making *(French, Sweet, etc.)*.

3 Select the color.

CAUTION: Do not use recipes with ingredients that can spoil like eggs or milk.

To Set the Delay Timer:

1 Figure out how many hours and minutes there are between now and when you want final, baked bread. For example, if it is 8:00 A.M. and you want bread ready for dinner at 6:00 P.M., that is 10 hours.

2 Use the "Timer Up" button to advance the time in 10 minute increments. In our example, you will do this until the timer reads "10:00." If necessary, use the "Timer Down" button to decrease the time. *(To advance the time quickly, simply press and hold down the "Timer Up/Down" buttons.)*

IMPORTANT: If you make a mistake or wish to start over, press and hold down the "Start/Stop" button until you hear a beep. The display will show the original setting and cycle time. The Delay Timer is canceled and you can start again.

3 When the Delay Timer is set where you want it, make sure to press the "Start/Stop" button. The colon (:) will flash and your bread will be ready when you planned.

IMPORTANT: When using the Delay Timer during times of hot weather, you may wish to reduce the liquid in your recipe by 1 or 2 tablespoons. This is to prevent the dough from rising too much. You may also reduce the salt by 1/8 or 1/4 teaspoon and try cutting the amount of sugar you use by 1/4 teaspoon at a time.

Tips and Hints

Experienced cooks consider breadmaking to be as much art as science. Keep in mind that some recipes may require a little experimentation before they are exactly the way you want them. Just don't give up.

Still, there are special hints to ensuring quality bread almost every time.

Use Exact Measurements

We've already mentioned how important it is to use exact measurements when baking bread, but it should be said again. Level off all dry ingredients and make sure that all liquid ingredients are measured in a glass cup with the markings clearly labeled on the side.

Use Fresh Ingredients

You should always use fresh ingredients. The reasons are:

- **Flour.** If you have stored your flour for a long time, it may have become wet from absorbing moisture, or dry, depending on the area of the country in which you live. We recommend using fresh bread flour.

- **Yeast.** Fresh yeast is probably the most important ingredient in baking bread. If the yeast is not fresh, your bread may not rise. It is better to buy new yeast than to take a chance on yeast that has been stored for a long time.

You can test the freshness of your yeast. Simply fill a cup with warm water, then add and stir in 2 tsp. of sugar.

Sprinkle a few tsp. of yeast on the surface of the water and wait. After 15 minutes, the yeast should foam and there should be distinct odor. If neither reaction happens, the yeast is old and should be thrown away.

Add Ingredients in the order given according to the recipe.

Read all recipes from top to bottom, and remember:

— ***FIRST** : liquid ingredients*

— ***SECOND** : dry ingredients*

— ***LAST** : yeast*

Check the Doughball

This is a secret well known to people who make bread the old-fashioned way. While hand kneading the mixture, they adjust the consistency of the dough by adding a little flour or a little water until the doughball is just right.

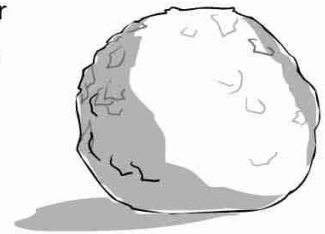
Although the breadmaker kneads the dough for you, this secret is still true. Here's what you should do:

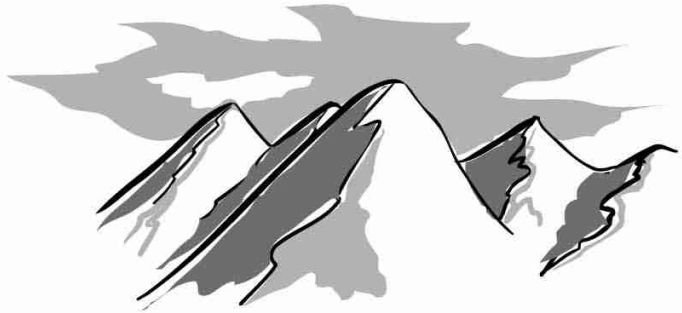
If the Doughball Is Too Wet

During the second kneading cycle, check the consistency of the doughball. If the doughball appears sticky or wet, like pancake batter, sprinkle in flour, a Tbsp. at a time, until the doughball appears smooth, round and dry, and circles nicely in the pan. Sprinkle a little more flour if needed.

If the Doughball Is Too Dry

If the doughball appears flaky, or you hear your breadmaker begin to make "knocking" sounds, the dough ball is too dry. To correct this problem, simply sprinkle in water a tsp. at a time, until the doughball appears smooth, round and dry, and circles nicely in the pan. Be careful not to add too much water.





For Baking at High Altitudes

If you live above 3000 feet, you probably already know how to adjust other recipes like cakes and muffins. Higher altitudes tend to:

- make dough rise faster
- make flour drier

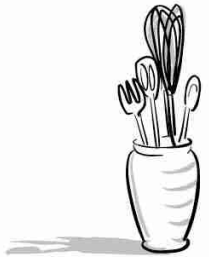
To compensate for high altitude baking, we recommend the following:

If the Dough Is Too Dry

- increase the amount of water to the recipe, sometimes as much as 2 – 4 Tbsp. per cup.

If the Bread Rises Too High

- reduce the amount of yeast. For each tsp. of yeast, try reducing the yeast by 1/8 to 1/4 tsp.
- reduce the amount of sugar. For each Tbsp. of sugar, reduce the amount by 1 to 2 tsp.



Measurement Equivalency Chart

The following chart will help you convert measurements used in the recipes.

For example: 1 Tbsp. = 3 tsp.

1/2 Tbsp. = 1-1/2 tsp.

Fluid Ounce(s)		Cup		Tablespoon(s)		Teaspoons
8	=	1	=	16	=	48
7	=	7/8	=	14	=	42
6	=	3/4	=	12	=	36
5	=	5/8	=	10	=	30
4	=	1/2	=	8	=	24
3	=	3/8	=	6	=	18
2	=	1/4	=	4	=	12
1	=	1/8	=	2	=	6
				1	=	3
				1/2	=	1-1/2

Taking Care of Your Breadmaker

CAUTION: Do not put the breadmaker in water or in a dishwasher. Do not use benzene, scrubbing brushes or chemical cleaners as these will damage the machine.

Use only a mild, non-abrasive cleanser to clean the breadmaker.

General Cleaning

1. Remove all bread crumbs by wiping them away with a slightly damp cloth.
2. DO NOT bend the heating element which is located on the inside of the breadmaker.

Cleaning the Baking Pan and Kneading Blade

1. Wipe the baking pan and kneading blade with a damp cloth and dry completely.
2. DO NOT wash the pan or parts in the dishwasher. Surely this will damage the finish of the pan and the other parts.

Caring for Your Breadmaker

1. Keep your breadmaker clean at all times.

CAUTION: Do not use metal utensils with the breadmaker. This will damage the non-stick pan and other parts.

2. Don't worry if the color of the bread pan changes over time. The color change is a result of steam and other moisture and does not affect the machine's performance.
3. If you have trouble removing the kneading blade, place warm water in the bread pan for 10 – 15 minutes and this will loosen the blade.

Storing Your Breadmaker

1. Make sure the machine is clean and dry before storing.
2. Store the breadmaker with the lid closed.
3. Do not place heavy objects on the lid.
4. Remove the kneading blade and place inside the bread pan.

Troubleshooting

If you experience difficulties when operating the breadmaker, review the troubleshooting information in this section to find a solution. If you are unable to find a solution, please call our Consumer Relations Department at 800.528.7713.

If You Have a Power Outage

If the power goes out while you are using your breadmaker for not less than 30 minutes, your machine will resume its cycle when power is restored.

Troubleshooting Breadmaker Problems

If the breadmaker does not function as you think it should, review the chart below for some possible solutions.

Troubleshooting Baking Problems

If the bread does not turn out the way you expected or has some characteristic you don't care for, review the chart below for some possible solutions.

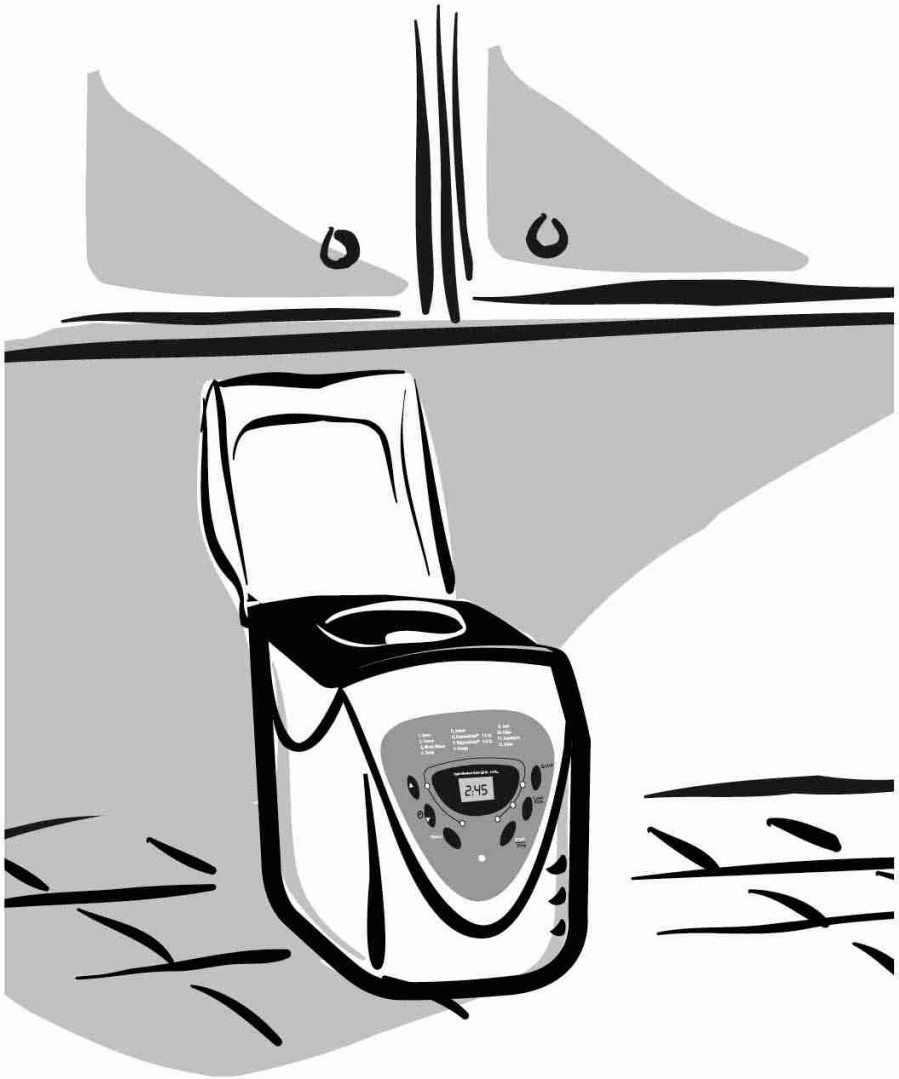
BREADMAKER PROBLEM	SOLUTION
You see smoke or smell a burning odor from the back of the machine.	Ingredients have spilled out of the bread pan and into the machine itself. Stop the breadmaker and allow it to cool off. Clean the breadmaker before using it again.
The dough does not mix.	Make sure the baking pan and kneading blade are properly installed in the machine.

Troubleshooting *(cont'd)*

Baking Problem	Solution
The bread has a floured top.	This is usually a result of using too much flour or not enough water. Try using less flour (a tsp. less at a time), or try using more water (1/4 tsp. more at a time).
The bread is too brown.	This is usually the result of adding too much sugar to the recipe. Try using less sugar (1 Tbsp. at a time). You can also try selecting a lighter crust color selection.
The bread is not brown enough.	This is usually the result of repeatedly lifting the lid of the bread machine or leaving the lid open while the bread is baking. Be sure the lid is shut while the breadmaker is in operation. You can also try selecting a darker crust color selection.
The sides of the bread collapse and the bottom of the bread is damp.	There are several possible solutions. The bread may have been left in the bread pan too long after baking. Remove the bread from the pan sooner and allow it to cool. Try using more flour (a tsp. at a time), or less yeast (1/4 tsp. at a time), or less water or liquid (a tsp. at a time). This could also be the result of forgetting to add salt to the recipe.

Troubleshooting *(cont'd)*

Baking Problem	Solution
The bread has a heavy, thick texture.	Try using less flour (a tsp. at a time), or more yeast (1/4 tsp. at a time). This could also be the result of using old flour or the wrong type of flour for the recipe.
The bread is not baked completely in the center.	Try using more flour (a tsp. more at a time), or less water or liquid (a tsp. less at a time). Do not lift the lid too often during baking.
The bread has a coarse texture.	This is usually the result of forgetting to add salt to the recipe.
The bread rose too much.	Try using less yeast (1/4 tsp. less at a time). This could also be the result of forgetting to add salt to the recipe or forgetting to put the kneading blade into the baking pan.
The bread did not rise enough.	There are several possible solutions. Try using less flour (a tsp. less at a time), more yeast (1/4 tsp. more at a time), or less water (a tsp. less at a time). This could also be the result of: • forgetting to add salt to the recipe, • using old flour or the wrong kind of flour for the recipe, • using old yeast, • or using water that is too hot *(except otherwise noted in the recipes and for ExpressBake® setting recipes)*.



Recipes

Recipes

Basic Setting Recipes

Traditional White Bread

1.5-Pound Loaf	Ingredients	2-Pound Loaf
1 cup + 2 Tbsp.	Water *(75°–85°F or 24°–30°C)*	1-1/3 cups
1 Tbsp.	Butter or margarine, softened	4 tsp.
2 Tbsp.	Sugar	2 Tbsp.
1 Tbsp.	Non-fat dry milk powder	4 tsp.
1-1/2 tsp.	Salt	2 tsp.
3 cups	Bread flour	4 cups
2-1/2 tsp.	Bread machine yeast	2 tsp.

1. Attach the kneading blade in the bread pan.
2. Place ingredients into the bread pan in the following order: water, butter or margarine, sugar, milk powder, salt and flour.
3. With finger, make a small indentation on one side of the flour. Add yeast to indentation, making sure it does not come into contact with the liquid ingredients.
4. Carefully insert bread pan into breadmaker and gently close the lid.
5. Plug the power cord into a wall outlet.
6. Press the Menu button until the "Basic" program is selected.
7. Press the Color button for the desired crust color.
8. Press the Loaf button to select the desired size loaf *(1.5-pound or 2-pound loaf)*.
9. Press the Start button.
10. When the baking cycle is complete, press the stop button.
11. Open the lid and while using oven mitts, firmly grasp the bread pan handle and gently pull the pan straight up and out of the machine.

CAUTION: The breadmaker and pan may be very hot! Always handle with care.

12. Unplug the breadmaker and let bread cool before removing from baking pan.
13. After the breadmaker and bread pan has cooled down
14. Use non-stick spatula to gently loosen the sides of the bread from the pan.
15. Turn bread pan upside down onto a wire cooling rack or clean cooking surface and gently shake until bread falls out onto rack.
16. Turn bread right side up and cool for about 20 minutes before slicing.

Important: After a baking cycle, the breadmaker will not operate until it has cooled down.

French Setting Recipe

Classic French Bread

1.5-Pound Loaf	Ingredients	2-Pound Loaf
1 cup + 2 Tbsp.	Water *(75°–85°F or 24°–30°C)*	1-1/3 cups
2 tsp.	Butter or margarine, softened	2 tsp.
3-1/4 cups	Bread flour	4 cups
1 Tbsp.	Sugar	5 tsp.
1-1/2 tsp.	Salt	1-1/2 tsp.
2-1/2 tsp.	Bread machine yeast	4 tsp.

1. Attach the kneading blade in the bread pan.
2. Place ingredients into the bread pan in the following order: water, butter, bread flour, sugar and salt.
3. With finger, make a small indentation on one side of the flour. Add yeast to indentation, making sure it does not come in contact with the liquid ingredients.
4. Carefully insert bread pan into breadmaker and gently close lid.
5. Plug the power cord into a wall outlet.
6. Press the Menu button until the "French Bread" program is selected.
7. Press the Color button for the desired crust color;
8. Press the Loaf button to select the desired size loaf *(1.5- or 2-lb. loaf)*.
9. Press the Start button.
10. When the baking cycle is complete, press the stop button.
11. Open the lid and, using oven mitts, firmly grasp the bread pan handle and gently pull the pan straight up and out of the machine.

CAUTION: The breadmaker and pan may be very hot! Always handle with care.

12. Unplug the breadmaker and let bread cool before removing from baking pan.
13. Use a nonstick spatula to gently loosen the sides of the bread from the pan; turn bread pan upside down onto a wire cooling rack and gently shake until bread falls out onto rack.
14. Turn bread right-side up and cool for about 20 minutes before slicing.

Makes 1 Loaf

Whole Wheat Setting Recipe

Whole Wheat Bread

1.5-Pound Loaf	Ingredients	2-Pound Loaf
1 cup + 2 Tbsp.	Water *(75°–85°F or 24°–30°C)*	1-2/3 cups
1 Tbsp. + 1-1/2 tsp.	Butter or margarine, softened	2 Tbsp.
1/4 cup	Firmly packed light brown sugar	1/3 cup
1-1/4 tsp.	Salt	2 tsp.
3-1/2 cups	Whole wheat flour	4-2/3 cups
2-1/4 tsp.	Bread machine yeast	3 tsp.

1. Attach the kneading blade in the bread pan.
2. Place ingredients into the bread pan in the following order: water, butter, sugar, salt and flour.
3. With finger, make a small indentation on one side of the flour. Add yeast to indentation, making sure it does not come in contact with the liquid ingredients.
4. Carefully insert bread pan into breadmaker and gently close lid.
5. Plug the power cord into a wall outlet.
6. Press the Menu button until the "Whole Wheat" program is selected.
7. Press the Color button for the desired crust color.
8. Press the Loaf button to select the desired size loaf *(1.5- or 2-lb. loaf)*.
9. Press the Start button.
10. When the baking cycle is complete, press the stop button.
11. Open the lid and while using oven mitts firmly grasp the bread pan handle and gently pull the pan straight up and out of the machine.

CAUTION: The breadmaker and pan may be very hot! Always handle with care.

12. Unplug the breadmaker and let bread cool before removing from baking pan.
13. Use a nonstick spatula to gently loosen the sides of the bread from the pan; turn bread pan upside down onto a wire cooling rack or clean cooking surface and gently shake until bread falls out onto rack.
14. Turn bread right-side up and cool for about 20 minutes before slicing.

Makes 1 Loaf

Sweet Setting Recipe

Banana-Pecan Bread

1.5-Pound Loaf	Ingredients	2-Pound Loaf
2/3 cup	Water *(75°–85°F or 24°–30°C)*	1 cup
3/4 cup	Mashed ripe banana	2/3 cup
2 Tbsp.	Butter or margarine, softened	2 Tbsp.
1 large	Egg, lightly beaten	2 medium
3-1/4 cups	Bread flour	4 cups
3 Tbsp.	Sugar	4 Tbsp.
1-1/4 tsp.	Salt	1 tsp.
2-1/2 tsp.	Bread machine yeast	3 tsp.
1/2 cup	Chopped pecans	2/3 cup

1. Attach the kneading blade in the bread pan.
2. Place ingredients into the bread pan in the following order: water, banana, butter, egg, flour, sugar, and salt.
3. With finger, make a small indentation on one side of the flour. Add yeast to indentation, making sure it does not come in contact with the liquid ingredients.
4. Sprinkle nuts onto flour.
5. Carefully insert bread pan into breadmaker and gently close lid.
6. Plug the power cord into a wall outlet.
7. Press the Menu button until the "Sweet Bread" program is selected.
8. Press the Color button for the desired crust color.
9. Press the Loaf button to select the desired size loaf *(1.5- or 2-lb. loaf)*.
10. Press the Start button.
11. When baking cycle is complete, press the stop button.
12. Open the lid and, using oven mitts, firmly grasp the bread pan handle and gently pull the pan straight up and out of the machine.

CAUTION: The breadmaker and pan may be very hot! Always handle with care.

13. Unplug the breadmaker and let bread cool before removing from baking pan.
14. Use a nonstick spatula to gently loosen the sides of the bread from the pan; turn bread pan upside down onto a wire cooling rack and gently shake until bread falls out onto rack.
15. Turn bread right-side up and cool for about 20 minutes before slicing.

Makes 1 Loaf

ExpressBake® 2-lb. Setting Recipe

Oatmeal Date Bread

1-1/2 cups hot water (115°-125°F)
2 Tbsp. canola or vegetable oil
1/4 cup packed brown sugar
1 tsp. salt
3 cups bread flour
1-1/2 cups instant oatmeal
1/2 cup finely chopped dates
2 Tbsp. fast-rising yeast

1. Attach the kneading blade in the bread pan.
2. Place ingredients into the bread pan in the following order: water, oil, brown sugar, salt, bread flour, oatmeal, dates, yeast.
3. With finger, make a small indentation on one side of the flour. Add yeast to indentation, making sure it does not come in contact with the liquid ingredients.
4. Carefully insert bread pan into breadmaker and gently close lid.
5. Plug the power cord into a wall outlet.
6. Press the Menu button until the "ExpressBake®" program is selected.
7. Press the Start button.
8. When the baking cycle is complete, press the stop button.
9. Open the lid and while using oven mitts, firmly grasp the bread pan handle and gently pull the pan straight up and out of the machine.

CAUTION: The breadmaker and pan may be very hot! Always handle with care.

10. Unplug the breadmaker and let bread cool before removing from baking pan.
11. If needed, use a nonstick spatula to gently loosen the sides of the bread from the pan.
12. Turn bread pan upside down onto a wire cooling rack or clean cooking surface and gently shake until bread falls out onto rack.
13. Turn bread right-side and cool for about 20 minutes before slicing.

MAKES 2-POUND LOAF

Quick Breads Setting Recipe

Chock Full o' Chocolate Walnut-Zucchini Bread

1/2 cup chopped walnuts
1/2 cup semi-sweet chocolate pieces
2 cups all-purpose flour, divided
3 large eggs, lightly beaten
1/3 cup canola or other vegetable oil
2 tsp. baking powder
1 tsp. baking soda
3/4 cup sugar
1 tsp. ground cinnamon
1 tsp. grated orange zest
1/2 tsp. salt
1/2 tsp. ground allspice
2-1/2 cups shredded zucchini, about 2 medium zucchini

1. In a small bowl, combine walnuts and chocolate pieces; add 2 Tbsp. of the flour and toss well; set aside.
2. Spray the bread pan and kneading blade with nonstick cooking spray.
3. Attach the kneading blade in the bread pan.
4. Place ingredients into the bread pan in the following order: eggs, oil, the remaining flour, baking powder, baking soda, sugar, cinnamon, orange zest, salt and allspice. Add zucchini, then the floured walnuts and chocolate pieces along with any flour remaining in the bowl.
5. Carefully insert bread pan into breadmaker and gently close lid.
6. Plug the power cord into a wall outlet.
7. Press the Menu button until the "Quickbread" program is selected.
8. Press the Start button.
9. When the baking cycle is complete, press the stop button.
10. Open the lid and, using oven mitts, firmly grasp the bread pan handle and gently pull the pan straight up and out of the machine.

CAUTION: The breadmaker and pan may be very hot! Always handle with care.

11. Unplug the breadmaker and let bread cool before removing from baking pan.
12. Use a nonstick spatula to gently loosen the sides of the bread from the pan; turn bread pan upside down onto a wire cooling rack or clean cooking surface and gently shake until bread falls out onto rack.
13. Turn bread right-side up and cool for about 20 minutes before slicing.

MAKES 1 LOAF

Dough Setting Recipe

Orange-Anise Braided Ring

1/3 cup water *(75°–85°F or 24°–30°C)*
1/3 cup whole milk
3 eggs, lightly beaten
1/2 cup (1 stick) butter or margarine, softened and cut into 6 pieces
Grated zest of 1 orange
1/2 cup sugar
4 cups bread flour
1-1/2 tsp. anise seeds, crushed
1 tsp. salt
1/2 tsp. ground nutmeg
2-1/2 tsp. bread machine yeast
Egg wash *(1 egg, lightly beaten with 1 Tbsp. water)*

1 Attach the kneading blade in the bread pan.
2 Place ingredients into the bread pan in the following order: water, milk, eggs, butter, orange zest, sugar, flour, anise, salt and nutmeg.
3 With finger, make a small indentation on one side of the flour. Add yeast to indentation, making sure it does not come in contact with the liquid ingredients.
4 Carefully insert bread pan into breadmaker and gently close lid.
5 Plug the power cord into a wall outlet.
6 Press the Menu button until the "Dough" program is selected.
7 Press the Start button.
8 When the dough cycle is complete ⇨
9 Open the lid and, firmly grasp the bread pan handle and gently pull the pan straight up and out of the machine.
10 Unplug the breadmaker.
11 Preheat oven to 350°F.
12 Spray a large baking sheet with nonstick cooking spray.
13 Remove dough from bread pan to a clean, lightly floured surface. Divide dough into 2 equal pieces.
14 With hands, lightly roll each piece into a 24-inch rope. Place ropes on prepared baking sheet. Twist ropes loosely together and form into a circle. Place a clean towel over ring and let rise in a warm, draft-free place until doubled in size.
15 Using a pastry brush, lightly brush ring with egg wash.
16 Bake 30-35 minutes or until bread is golden brown.
17 Remove from baking sheet to wire cooling rack or clean cooking surface.
18 Allow to cool for about 20 minutes before slicing.

MAKES 1 RING

Cake Setting Recipe

Standard Cake Mix

1/4 cup butter (melted)
1/2 tsp. vanilla
3 eggs
2 tsp. lemon juice
1-1/2 cups plain flour
2 tsp. baking powder
1 cup granulated sugar

1 In a small bowl combine butter, vanilla, eggs and lemon juice.
2 In a second bowl combine flour, baking powder and sugar.
3 Spray the bread pan with nonstick cooking spray.
4 Combine the ingredients from both bowls and place into the bread pan.
5 Carefully insert bread pan into breadmaker; gently close lid.
6 Plug the power cord into a wall outlet.
7 Press the Menu button until the "Cake" program is selected.
8 Press the Start button.
9 When the baking cycle is complete, press the stop button.
10 Open the lid and while using oven mitts, firmly grasp the bread pan handle and gently pull the pan straight up and out of the machine.

☞ **CAUTION:** The breadmaker and pan may be very hot! Always handle with care.

11 Unplug the breadmaker and let bread cool before removing from baking pan.
12 If needed, use a nonstick spatula to gently loosen the sides of the cake from the pan.
13 Turn bread pan upside down into a wire cooling rack or clean cooking surface and gently shake until bread falls out onto rack.
14 Turn cake right-side up and cool for about 20 minutes before slicing.

MAKES 1 STANDARD SIZE CAKE

Sandwich Setting Recipe

Sandwich Loaf

1 cup water
1-1/2 Tbsp. soft margarine or butter
1/2 tsp. salt
1-1/2 Tbsp. non-fat milk powder
3 Tbsp. sugar
3 cups high-gluten bread flour*
3/4 tsp. fast action yeast

1. Attach kneading blade in the bread pan.
2. Place ingredients into the bread pan in the following order: water, butter, salt, milk powder, sugar, flour.
3. With finger, make a small indentation on one side of the flour. Add yeast to indentation, making sure it does not come in contact with the liquid ingredients.
4. Carefully insert bread pan into breadmaker and gently close lid.
5. Plug the power cord into a wall outlet.
6. Press the Menu button until the "Sandwich" program is selected.
7. Press the Start button
8. When the baking cycle is complete, press the stop button.
9. Open the lid and, while using oven mitts, firmly grasp the bread pan handle and gently pull the pan straight up and out of the machine.

CAUTION: The breadmaker and pan may be very hot! Always handle with care.

10. Unplug the breadmaker and let bread cool before removing from baking pan.
11. If needed, use a nonstick spatula to gently loosen the sides of the bread from the pan.
12. Turn bread pan upside down onto a wire cooling rack or clean cooking surface and gently shake until bread falls out onto rack.
13. Turn bread right-side up and cool for about 20 minutes before slicing.

MAKES 1 LOAF

**High-Gluten Flour is a high protein flour milled from select blends of hard spring wheat and performs best in bagels, thin crust pizza, hard rolls and hearth style breads.*

Jam Setting Recipe

Year 'Round Spiced Peach Jam

1 cup sugar
1 Tbsp. low-sugar fruit pectin
2 cups thawed frozen sliced peaches
1/2 tsp. ground cloves
1/4 tsp. ground nutmeg
2 tsp. lemon juice

1. Attach kneading blade in the bread pan.
2. Place ingredients into the bread pan in the following order: sugar, pectin, peaches, cloves, nutmeg and lemon juice.
3. Carefully insert bread pan into breadmaker and gently close lid.
4. Plug the power cord into a wall outlet.
5. Press the Menu button until the "Jam" program is selected.
6. Press the Start button.
7. When the Jam cycle is complete.
8. Open the lid and, using oven mitts, firmly grasp the bread pan handle and gently pull the pan straight up and out of the machine.

CAUTION: The breadmaker and pan may be very hot! Always handle with care.

9. Unplug the breadmaker and let jam cool.
10. Using oven mitts, carefully pour the jam into a glass or metal container.
11. Cover and refrigerate to set.
12. Jam will keep, stored in refrigerator, 2-3 weeks.

MAKES ABOUT 1-1/2 CUPS

Glazes

After rolls rise, just before baking, gently apply desired glaze with a pastry brush. Bake as directed in the recipe.

- For a shiny golden crust, use Egg Glaze or Egg Yolk Glaze.
- For a shiny chewy crust, use Egg White Glaze *(crust will be lighter in color)*.

Egg Glaze

Mix 1 slightly beaten egg with 2 Tbsp. water or milk.

Egg Yolk Glaze

Mix 1 slightly beaten egg yolk with 1 Tbsp. water or milk.

Egg White Glaze

Mix 1 slightly beaten egg white with 1 Tbsp. water.

Note: To keep unused egg yolk fresh for several days, cover with cold water and store in refrigerator in a covered container.

Browned Butter Glaze

2 Tbsp. margarine or butter
2/3 cup powdered sugar
1/2 tsp. vanilla
4 tsp. milk

Heat margarine in a 1-quart saucepan over medium heat until light brown; cool. Stir in powdered sugar and vanilla. Stir in milk until smooth and thin enough to drizzle.

Cinnamon Glaze

Mix until thin enough to drizzle:

1/2 cup powdered sugar
1/4 tsp. ground cinnamon
2 tsp. water

Citrus Glaze

Mix until thin enough to drizzle:

1/2 cup powdered sugar
1 tsp. grated lemon or orange peel
2 tsp. lemon or orange juice

Creamy Vanilla Glaze

Mix until thin enough to drizzle:

1/2 cup powdered sugar
1/4 tsp. vanilla
2 tsp. milk

Garlic Butter

Mix: 1/4 cup margarine or butter, softened
1/8 tsp. garlic powder

Herb-Cheese Butter

Mix: 1/4 cup margarine or butter, softened
1 Tbsp. grated Parmesan cheese
1 tsp. chopped fresh parsley
1/4 tsp. dried oregano leaves
Dash of garlic salt

Italian Herb Butter

Mix: 1/4 cup margarine or butter, softened
1/2 tsp. Italian seasoning
Dash of salt

Choco-Banana Spread

Mix: 1/3 cup mashed ripe banana
1/2 cup semi-sweet chocolate chips, melted

Ham and Swiss Spread

Mix: 1 package (3 oz.) cream cheese, softened
2 Tbsp. finely chopped, fully cooked, smoked ham
1 Tbsp. shredded Swiss cheese
1/2 tsp. prepared mustard

Herb-Cream Cheese Spread

Mix: 1 container (4 oz.) whipped cream cheese
1 tsp. chopped fresh or 1/2 tsp. dried dillweed
1 small clove garlic, finely chopped

Honey-Walnut Spread

Mix: 1 package (3 oz.) cream cheese, softened
1 Tbsp. chopped walnuts
2 tsp. honey

Ripe Olive Spread

Cover and mix in food processor or blender until slightly coarse:
1-1/2 cups pitted, ripe olives
3 Tbsp. olive oil
3 Tbsp. capers, drained
3 flat anchovy fillets, drained
1 tsp. Italian seasoning
2 garlic cloves

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